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"FOR AN APPLE A DAY, PUT SOME APPLES AWAY"

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Ruth Van Deman, Bureau of Home Economics, U. S. D.A. Broadcast in the Department of Agriculture portion of the National Farm and Home Hour Monday, October 5, 1942, over stations associated with the Blue Network.

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KADDERLY: Here in Washington some very good news — Ruth Van Deman, whom we've heard about once a week for the past few years, is going to be with us just about every day — reporting news, from the Department of Agriculture, of special interest to women. But Ruth, I hope you're not planning to leave the men out altogether.

RUTH VAN DEMAN: Certainly not. Aren't you interested in what we're going to talk about today?

KADDERLY: -- Of course I am. Apples and pears, and how to store them at home, so we'll have a good supply of fresh fruit next winter. "For an apple a day, put some apples away." Is what your idea?

VAN DEMAN: -- I might not have put it quite so poetically, but that's certainly the idea. As you know there's a big apple crop this year. A good many people will have fruit to store from their own trees. Others are planning to buy apples in boxes or barrels, and to put them away where it's cool and moist. By "cool" I mean as close to freezing as you can get without actual freezing.

Mr. D. F. Fisher, of the Bureau of Plant Industry, says that one of the best places to store apples is a well-ventilated cellar, with a dirt floor. Or, as most anybody knows if he lives on a farm an outdoor cellar is good, or an outdoor pit. Line the pit with straw, and cover the apples with straw, or leaves. Later on, when the weather gets nippy, cover the apples with earth to keep out the frost.

Now if you store apples at home, in the cellar or basement, there's one thing you'll have to look out for. Apples take up odors. For instance, apples stored close to potatoes, may come to taste more like potatoes than apples.

However, there's a way to get around this. Remember that potatoes are best if kept at 50 to 60 degrees — a higher temperature than is recommended for apples. So, if you keep both apples and potatoes in the basement, store the potatoes in the furnace room, and store the apples in a colder part of the basement.

I asked Mr. Fisher what he thought about wrapping apples in paper. "It's not a bad thing to do," he said, "but nowadays, who has the time?" Well, of course, nobody has the time, so we let that subject drop right there.

Now a few words about storing winter pears. Pick the pears before they begin to soften, and — (this is different from the method for apples) — do wrap the pears in newspaper. Keep them in a cool dark place — the cellar or basement is fine — and if you can spread the pears on shelves, so much the better. Apples keep all right in boxes or barrels, but winter pears won't stand for so much crowding.

And that's all the information I have, Wallace, on storing winter pears — and winter apples. Except to say —

"You'll never lack, for apple pies,
If you store Jonathans, and Northam' Soles."

